

# WINTER SEASON SET MENU

**2 Courses £32.00**

Members - £29.00

**3 Courses £38.00**

Members - £33.00

Our set menu is available for lunch and dinner Monday - Wednesday, and for lunch and early evening until 6:30pm Thursday - Sunday.

10% Discretionary Service Charge - Only 5% Discretionary Service Charge for Great Cellar Wine Club Members. Additional Gratuities Optional.

For group bookings, pre-orders are normally required seven days prior to the event for Starters and Mains. Festive decorations and crackers can be provided with our compliments if requested at the time of booking. Deposit required to secure booking, full payment required by 1<sup>st</sup> December.

Our more extensive Cheese Board and Dessert Menu is available upon request on the day of your meal.

## STARTERS

### **Soup du Jour**

Chef's Soup of the day, made using the best seasonal ingredients, served with artisan bread or croutons.

### **Chicken Terrine with Piccalilli**

Chicken terrine, black pudding, piccalilli, and toasted hazelnuts

### **Chalk Stream Trout**

Beetroot & Gin Cured chalk stream trout, saffron, beetroot & horseradish.

### **Wild Mushroom Salad**

Wild Mushroom salad, truffle tagliatelle, pink fur potato, pickled beetroot.

## DESSERTS

### **Christmas Pudding**

Christmas pudding served with banoffee & brandy custard.

### **Prune & Armagnac Tart**

Prune & armagnac tart, citrus crème fraiche.

### **Blackberry Parfait**

Blackberry parfait, honeycomb & apple sponge.

### **Chocolate Ganache Tart**

Smooth chocolate tart served with Chantilly cream and toasted walnuts.

## MAINS

### **Paupiette of Turkey**

Paupiette of turkey served with Brussels sprouts with pancetta, roasted winter vegetables, chipolata and duck fat fondant potatoes.

### **Open Fish Pie**

Roasted loin of hake, topped with spring onion mash, smoked haddock & crayfish, served with Dijon and dill.

### **Braised Lamb Shoulder**

Braised lamb shoulder, dauphinoise potato, pearl barley & winter vegetables.

### **Pumpkin & Goats' Cheese Pithivier**

Pumpkin & goats' cheese pithivier, caramelised red onion and Parmentier potato.

## EXTRAS

**Assiette of vegetables..... £6.50**  
Assiette of vegetables, new potatoes or pomme puree.

**Garden Salad..... £9.00**  
Garden Salad, locally sourced and/or from Quob Park's own Potager.

**Triple Cooked Pont Neuf Potatoes .....£6.00**  
Triple-cooked Pont Neuf potatoes.

**Your Choice of Coffee with Petit Fours.....£5.95**  
Coffee or Tea and Your choice of either Chef's Selection of Petit Fours or Festive Mince Pie served with Brandy Butter.